Lifestyle

Assembly and Operating Instructions for Aurora 2 Flat Lid, Aurora 3 Flat Lid & Aurora 4 Flat Lid

TRG2213

TRG3213

TRG4213

Drawings are not to scale.
Specifications subject to change without prior notice.

CE 0359

WARNING

- **For outdoor use only. Not for commercial use.**
- **Use only Propane regulator 37mbar .**
- **Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.**
- **Warning: accessible parts may be very hot. Keep young children away.**
- **Do not move the appliance during use.**
- **Turn off the gas supply at the gas bottle after use.**
- **Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.**
- **Retain these instructions for future reference.**
- **Leak test your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottle.**

FOR YOUR SAFETY

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open barbecue lid or hood.**
4. **If odour continues, discontinue use and contact your local dealer.**

FOR YOUR SAFETY

1. **Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.**
2. **A gas bottle not connected for use shall not be stored in the vicinity of this or any other appliance.**

A. Parts List

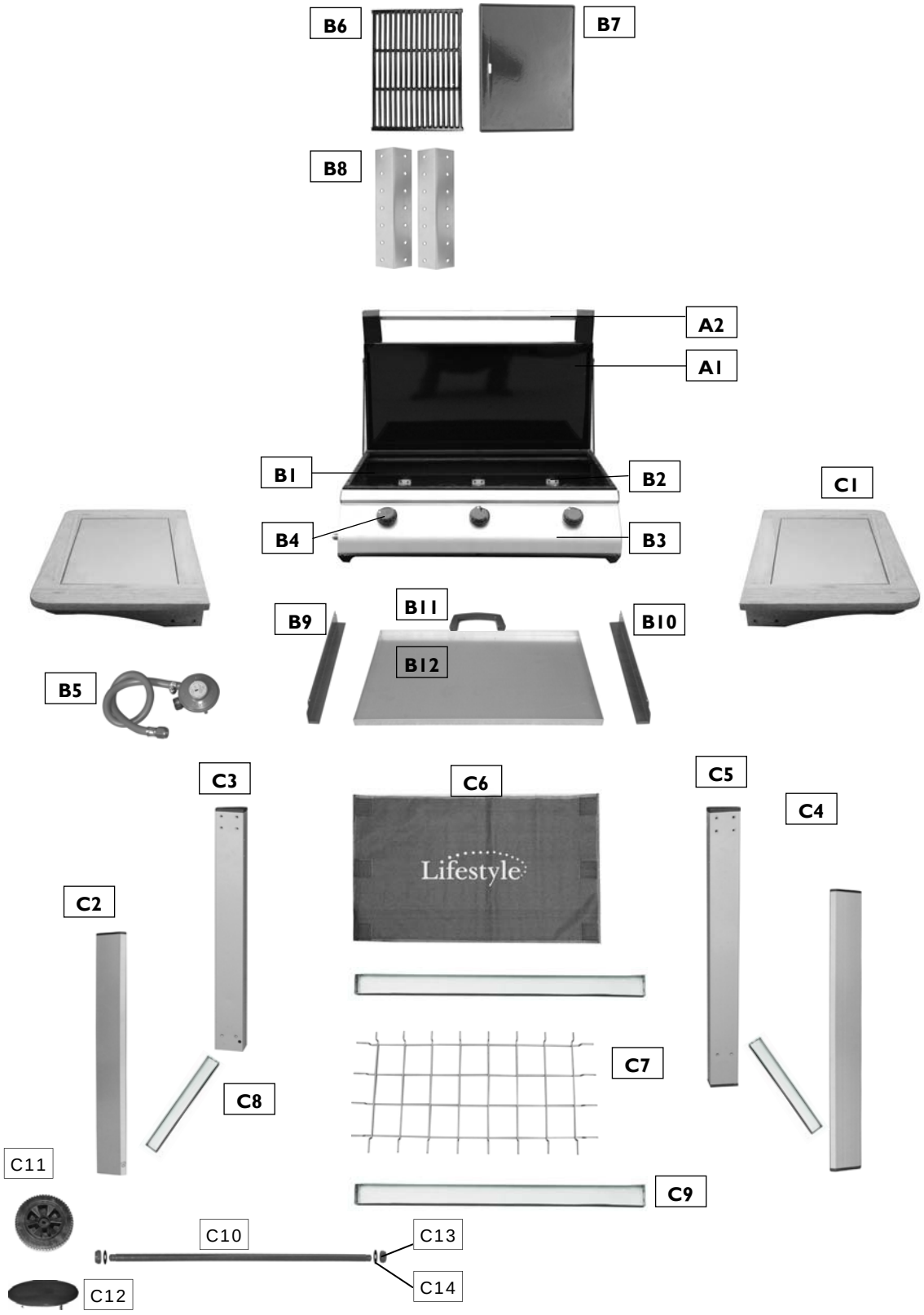
Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue model.

CODE		PART	2 Burner Flat Lid	3 Burner Flat Lid	3 Burner Flat Lid
Lid	A1	Lid (Pre-assembled to Body)	1PC ✚ ▲	1PC ✚ ▲	1PC ✚ ▲
	A2	Lid Handle	1PC ✚ ▲	1PC ✚ ▲	1PC ✚ ▲
BODY	B1	Barbecue Body	1PC ▲	1PC ▲	1PC ▲
	B2	Burner	2PCS ✚	3PCS ✚	4PCS ✚
	B3	Control Panel	1PC ✚ ▲	1PC ✚ ▲	1PC ✚ ▲
	B4	Knob	2PC S ✚	3PCS ✚	4PCS ✚
	B5	Hose / Regulator Assembly	1PC	1PC	1PC
	B6	Cooking Grill	1PC ▲	1PC ▲	1PC ▲
	B7	Cooking Griddle	1PC ▲	1PC ▲	1PC ▲
	B8	Flame Tamer	2PC S	2PC S	2PC S
	B9	Drip Tray Left Bracket	1PC	1PC	1PC
	B10	Drip Tray Right Bracket	1PC	1PC	1PC
	B11	Drip Tray Handle	1PC ✚	1PC ✚	1PC ✚
	B12	Drip Tray	1PC ▲	1PC ▲	1PC ▲
TROLLEY	C1	Side Shelf	2PCS	2PCS	2PCS
	C2	Left Front Leg (with Velcro)	1PC	1PC	1PC
	C3	Left Rear Leg	1PC	1PC	1PC
	C4	Right Front Leg (with Velcro)	1PC	1PC	1PC
	C5	Right Rear Leg	1PC	1PC	1PC
	C6	Front Screen	1PC ▲	1PC ▲	1PC ▲
	C7	Trolley Base	1PC ▲	1PC ▲	1PC ▲
	C8	Trolley R/L Bracket	2PCS	2PCS	2PCS
	C9	Trolley F/B Bracket	2PCS ▲	2PCS ▲	2PCS ▲
	C10	Axle	1PC	1PC	1PC
	C11	Wheel	2PCS	2PCS	2PCS
	C12	Hubcap	2PCS	2PCS	2PCS
	C13	Locknut	2PCS ✚	2PCS ✚	2PCS ✚
	C14	Axle Washer	2PCS ✚	2PCS ✚	2PCS ✚
HARD-WARE	D1	M6 x 10 Bolt	16PCS	16PCS	16PCS
	D2	M6 x 25 Bolt	16PCS	16PCS	16PCS
	D3	M5 x 15 Bolt	4PCS	4PCS	4PCS
	D4	M5 Nut	4PCS	4PCS	4PCS
	D5	M5 Washer	4PCS	4PCS	4PCS
	D6	M6 x 110 Bolt	8PCS	8PCS	8PCS
	D7	M6 Spacer	8PCS	8PCS	8PCS

✚ Pre-Assembled Component
▲ Appearance, size, and construction may differ according to model purchased

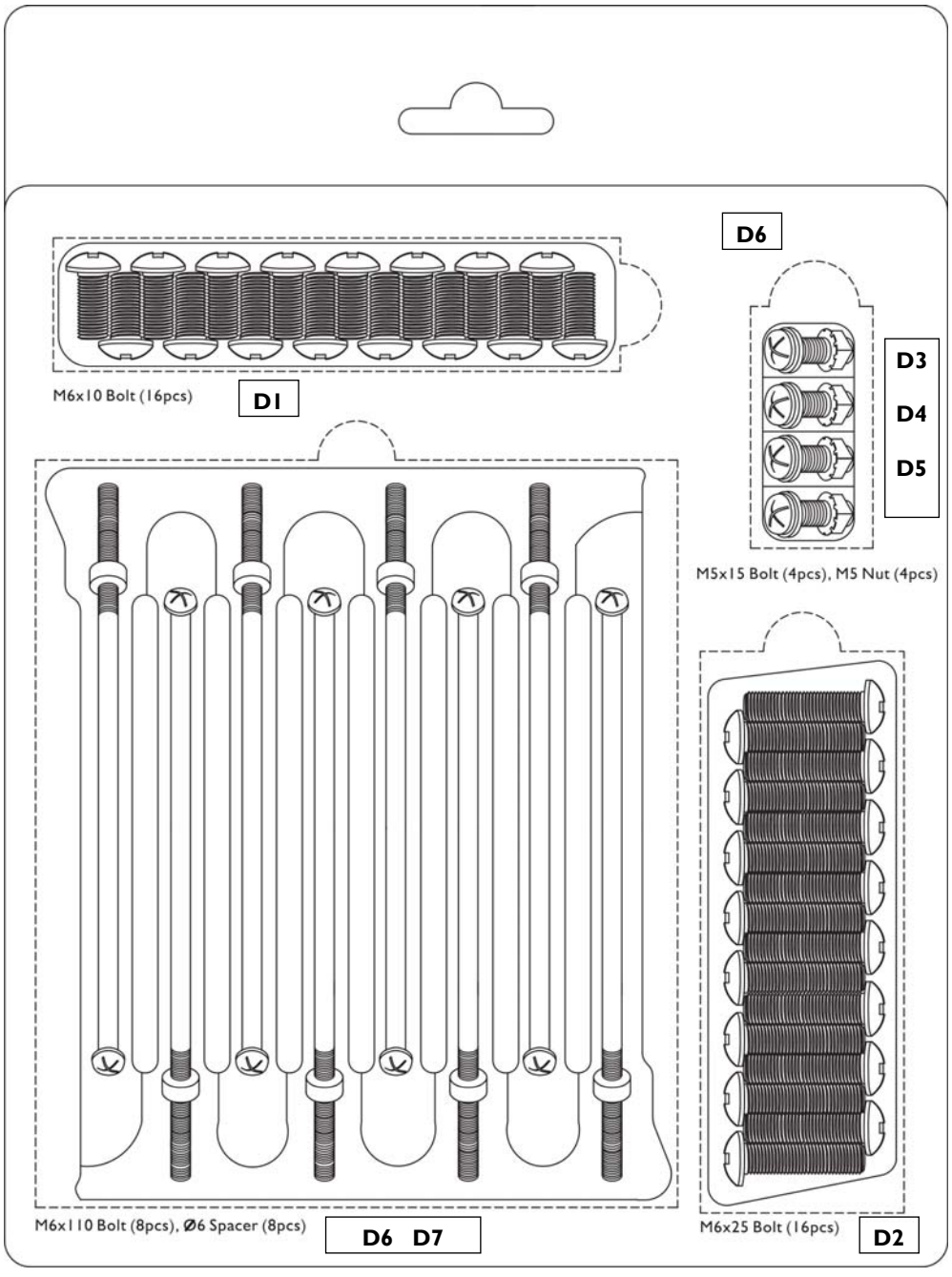
B. Parts Diagram

Quantities vary according to model purchased. Specifications subject to change without prior notice.
For more details on hardware, please see 'Hardware Reference Diagram'.



C. Hardware Reference Diagram

Specifications subject to change without prior notice.



Tools Required (not supplied)

- Cross Head Screwdriver
- Adjustable Spanner

D. Assembly

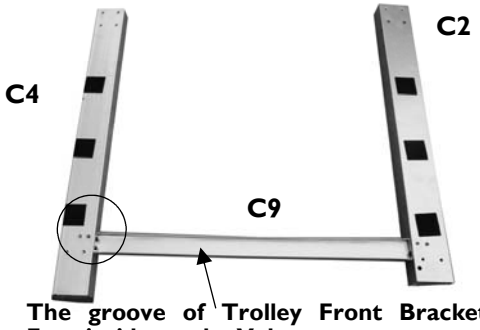
TOOLS NEEDED FOR ASSEMBLY:

Medium size flat blade or Philips/crosspoint screwdriver, adjustable spanner or metric spanner set
Please lay out all nuts and bolts and check lengths before assembling.
Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

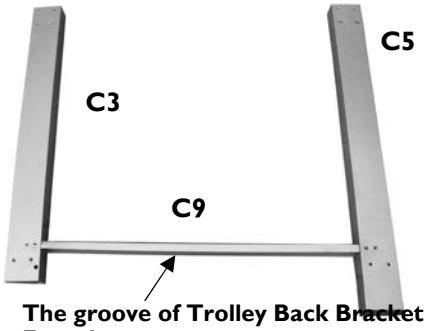
1

Attach one pc Trolley Front/Back Bracket(C9) between Left Front Leg & Right Front Leg (C2,C4) using the M6x10 Bolts (D1) as shown.
Attach one pc Trolley Front/Back Bracket(C9) between Left Rear Leg & Right Rear Leg (C3,C5) using the M6x10 Bolts (D1) as shown.
(The left legs will be noticeably shorter than the right legs, and also have holes to accommodate the wheel axle)

Note: The legs with Velcro are located on front.



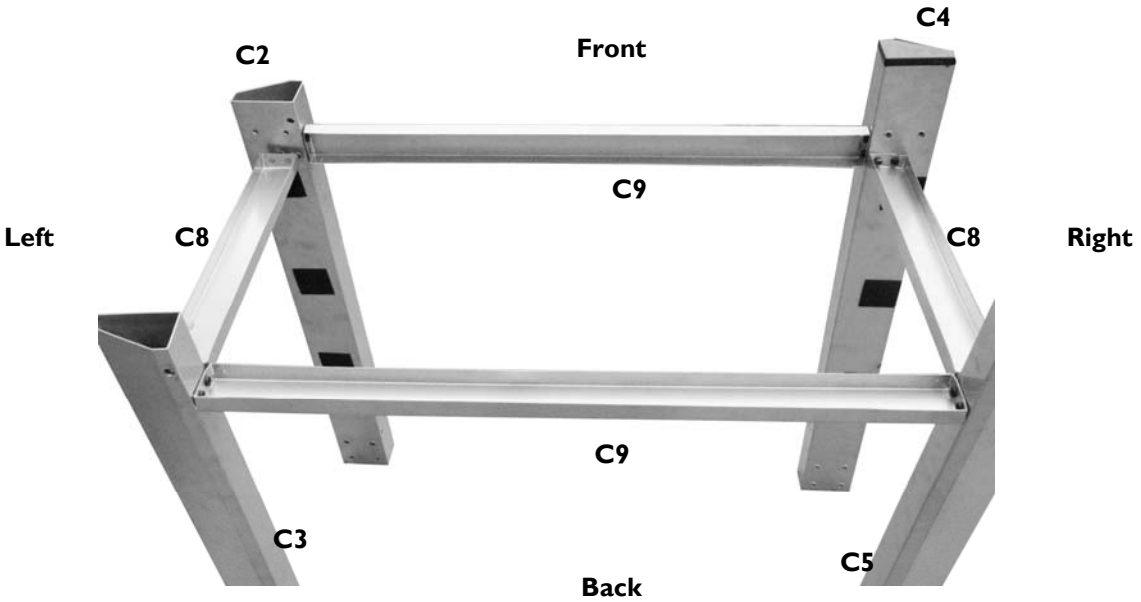
The groove of Trolley Front Bracket Face inside as the Velcro



The groove of Trolley Back Bracket Face down

2

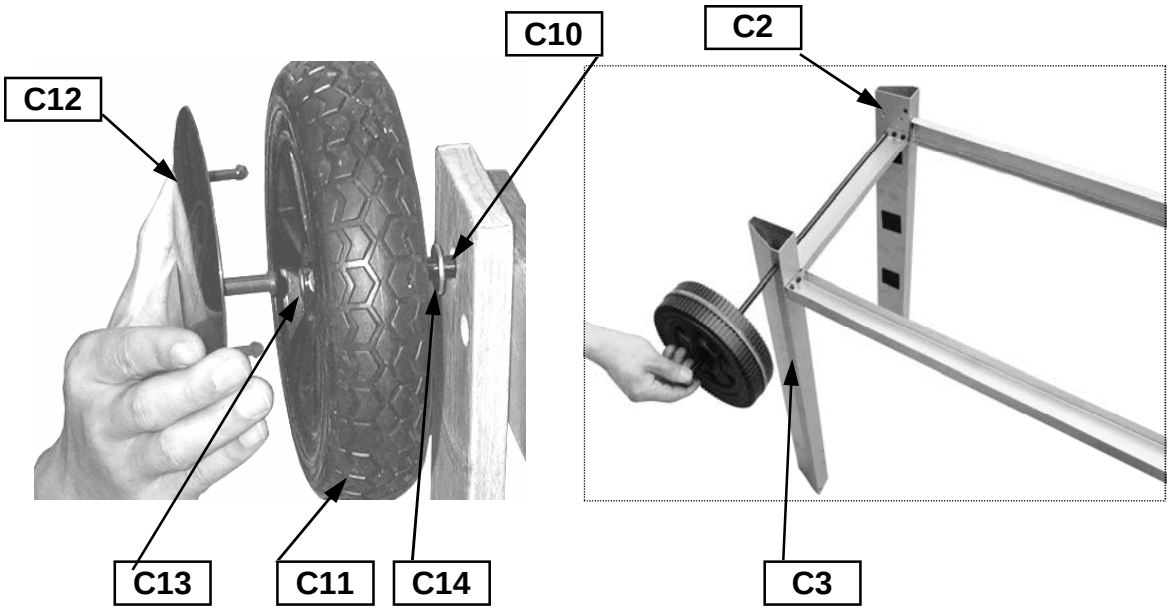
Attach the Trolley Right/Left Brackets to the Legs (C2, C3, C4, C5) using M6 x10 (D1)



3

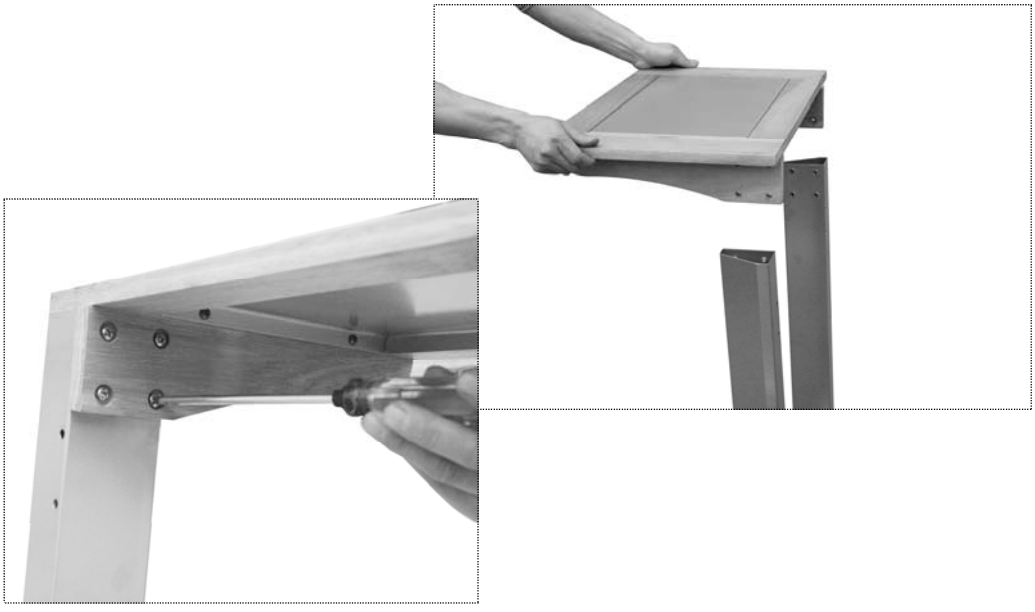
Lay the trolley assembly upside down. Unscrew the Locknuts (C13) from both end of Axle (C10). Thread the axle through the holes in Left Legs (C2,C3), then place a Wheel (C11) on each end of axle and secure with the locknuts.

Note: The wheels should be placed outside of the left legs.



4

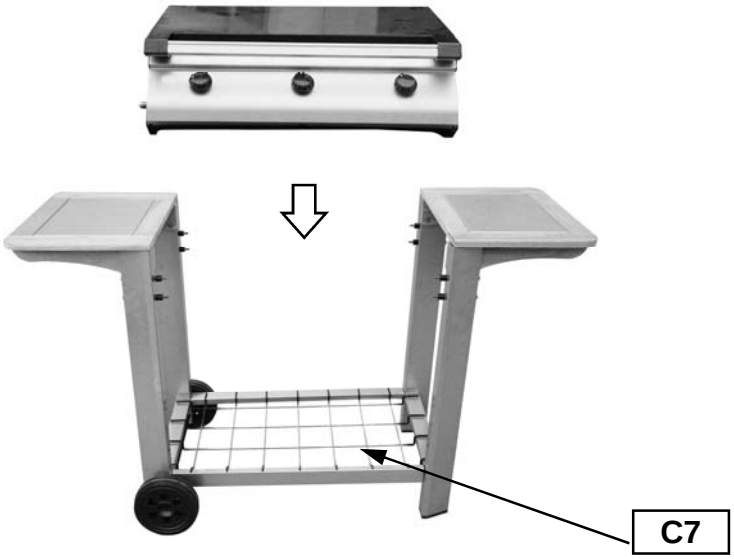
Stand the trolley assembly upright. Attach the Side Shelves (C1) to trolley assembly using M6x25 Bolts (D2) as shown.



5

Lay the Trolley Base(C7) to the trolley assembly as shown.

Insert M6x110 Bolts (D6) through legs, Spacers (D7). Don't let the bolts over the spacers, it's easy to assembly. Place the body in correct position and screw the bolts into the sidewalls of Barbecue Body (B1). (Two more people are required)

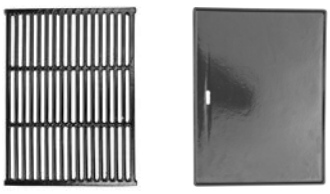


6

Lay Flame Tamers (B8), Cooking Grill (B6) and Cooking Griddle (B7) as shown.

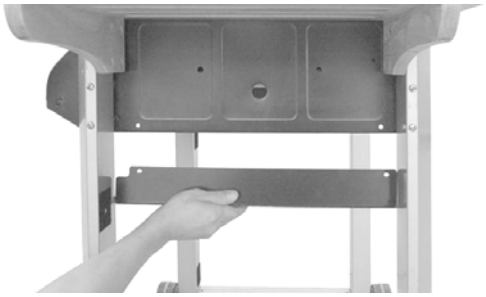
Note: Place the flame tamers into barbecue body. Make sure that they lie a level.

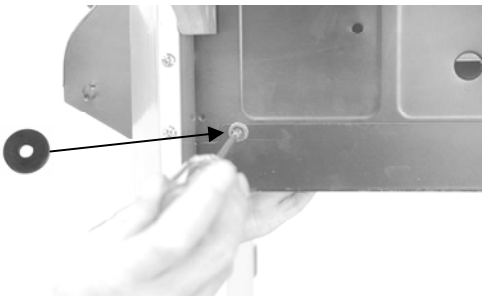
Note: The cooking grill must be located over the flame tamers on LEFT side of barbecue body.



7

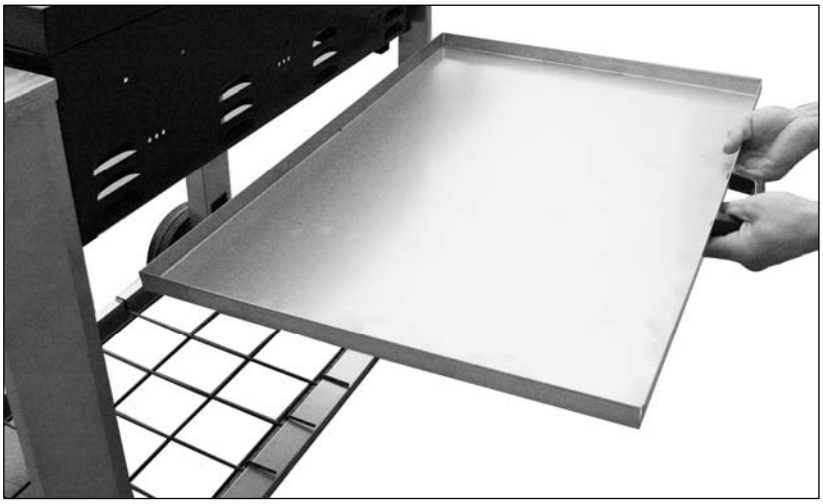
Attach Drip Tray Right Bracket (B10) onto Barbecue Body (B1) using M5x15 Bolts (D3) , Ø5 Washers (D5) and M5 Nuts (D4) as shown. Repeat for Drip Tray Left Bracket (B9). Make sure that the tabs which stops drip tray are located at front.





8

Slide the drip tray underneath the barbecue body completely.



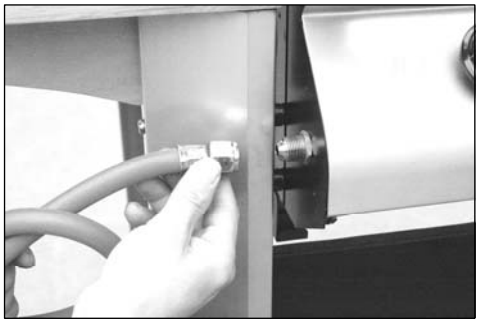
9

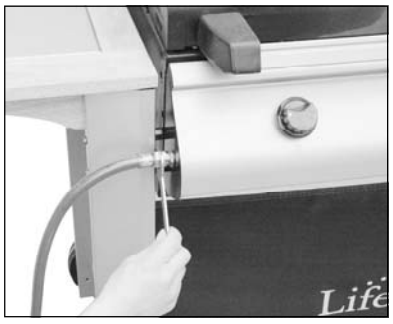
Attach the Front Screen (C6) onto the rear of the front legs using the Velcro tabs as shown.

10

IMPORTANT: Carefully screw the hex male fitting onto the threaded gas inlet assembly.

IMPORTANT - Screw hand tight only. Then using the spanner (attached on the hose) turn the hex nut a further 1/8 of a turn to ensure tightened. (DO NOT OVERTIGHTEN – DO NOT USE ANY SEALING TAPE OR LIQUID ON THE CONNECTION.)





11

ASSEMBLY IS NOW COMPLETED.

PROCEED TO THE NEXT PAGE FOR INSTRUCTIONS ON OPERATION AND MAINTENANCE.

Important- Please ensure the gas hose is free of kinks, twists and from its transit position.

IMPORTANT - LEAK TESTING BEFORE USE, FAILURE TO CHECK AND PERFORM THE LEAK TEST COULD CAUSE SERIOUS INJURY, AND DAMAGE THE BARBECUE.

E. Important Information

Please read these instructions carefully before assembly and use.

- ⚠ Retain these instructions for future reference.
- ⚠ For outdoors use only – do not use indoors. Do not use below ground level.
- ⚠ For use with LPG bottled gas only. A regulator of 37mbar must be used for propane.
- ⚠ Remove plastic wrap from any parts before lighting.
- ⚠ Do not use within 1m of any flammable structure or surface.
- ⚠ LP gas cylinders should not be placed directly underneath the barbecue.
- ⚠ LP gas cylinders must not be stored or used in the horizontal position. A leak would be very serious and liquid could enter the gas line.
- ⚠ Open the barbecue lid before lighting.
- ⚠ Do not move the barbecue while alight.
- ⚠ This barbecue must not be left unattended when lit.
- ⚠ On models with lids, the lid handle can become very hot. Grip only the centre of the handle. Use of a cooking glove is advised.
- ⚠ Use caution when opening barbecues with lids, as hot steam inside is released upon opening.
- ⚠ Parts of this barbecue become very hot – care must be taken when children, elderly people, and animals are present.
- ⚠ Always turn off the gas bottle when the barbecue is not in use.
- ⚠ Never cover the barbecue until completely cooled.
- ⚠ Leak test annually, and whenever the gas bottle is removed or replaced.
- ⚠ Do not store flammable materials near this barbecue.
- ⚠ Do not use aerosols near this barbecue.
- ⚠ Failure to follow this manual's instructions could result in serious injury or damage.
- ⚠ If you have any queries regarding these instructions, contact your local dealer.

F. Gas and Regulator

This barbecue can use propane bottled gas. Propane bottles, normally red coloured, will supply gas all year round, even on cold winter days. A spanner may be required to change gas bottles. The bottle should never be stood on the trolley base and placed directly under the barbecue. Gas bottles should never be stored or used laid on their side. Never store gas bottles indoors.

For optimal performance, we suggest the following:

Model	Butane Minimum Bottle Size	Propane Minimum Bottle Size
Aurora 2 Flat Lid	15kg	6kg
Aurora 3 Flat Lid	x	13kg
Aurora 4 Flat Lid	x	13kg

Suitable regulators for butane must have an outlet pressure of 28-30mbar. For propane, the regulator must have an outlet pressure of 37mbar. YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY. If in doubt, please consult your gas dealer/distributor.

G. Installation

G1. Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that it is not placed UNDER any combustible surface. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface. Keep this barbecue away from any flammable materials!

G2. Precautions

Do not obstruct any ventilation openings in the barbecue body. Position the gas supply bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m. *N.B.-The date on U.K. orange hose is the date of manufacture, not the expiry date.*

G3. Connecting Hose/Regulator to Barbecue
Connect the gas hose to the gas rail inlet on the valve/manifold assembly. Do not over tighten. Do not use any sealing tape or liquid on the connection.

G4. Fixing the Regulator to the Gas Bottle
Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

G5. Leak Testing (To be performed in a well-ventilated area.)
Confirm all control knobs are in the off position. Open the gas control valve on the bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ soap over all gas system joints, including all valve connections, hose connections and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance. Leak test annually, and whenever the gas bottle is removed or replaced.

H. Operation

H1. Warning
- Before proceeding, make certain that you understand the ***IMPORTANT INFORMATION*** section of this manual.

H2. Preparation Before Cooking
To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. **(Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)**

H3. Lighting the Barbecue
- Open the barbecue lid.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push and turn the leftmost control knob to the high position. Press the ignition button rapidly several times until left portion of the burner is lit. If burner fails to ignite, turn control knob to the off position and turn gas off at the bottle or regulator. Wait five minutes, then repeat the above steps. After successful lighting of the left side, ignite the remaining burner from left to right. If the burner fails to ignite after following above procedure, turn all the knobs to the off position. Close the gas valve on the gas bottle. Wait 5 minutes, then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instructions in section below.
- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The lid (where applicable) should be open during preheating.
- After completion of preheating, press and turn the control knob to the low position for best cooking results.

H4. Manual Ignition Instructions
- Insert lit match through the match-lighting hole on the right side of the barbecue.
- Push and turn the rightmost control knob anti-clockwise to the high position.
- After the right portion of the burner is lit, light the remaining portion of the burner.
- If burner fails to ignite, contact your local dealer for assistance.
- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The lid should be open during preheating.
- After completion of preheating, turn the burner to the low position for best cooking results

H5. Grill Cooking
The stainless steel burners heat up the flame tamers underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamers below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour. More even cooking of food will be achieved by using the BBQ with the lid down. This should only be done with the burners on low.

H6. Griddle Plate Cooking
The stainless steel burners heat the griddle plate directly, which then cooks the food on contact. Plates allow for the cooking of smaller items, such as seafood, which could fall through the spaces of a grill. They are also suitable for cooking items that require high-temperature/short-duration cooking, such as vegetables and smaller cuts of fish. Similarly, it can be used in exactly the same way as a griddle in the kitchen, for searing steaks, cooking eggs, etc. Alternatively, it can be used for heating pans or keeping food warm.

H7. Flare-Up Control
Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot lava rock. Smoke helps give food its barbecued flavour, but avoid excessive flare-up to prevent food being burned. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. The burner should always be placed on the low setting during cooking. Flare-ups can be extinguished by applying baking soda or salt directly onto the lava rocks. Always protect your hands when handling anything near the cooking surface of the barbecue.

H8. End of Cooking Session
After each cooking session, turn the barbecue burner to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the lid is open during this process.

H9. Turning Off Your Barbecue
When you have finished using your barbecue, turn all the control valves fully clockwise to the "Off" position, then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing its lid.

I.Care and Maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

I1. Cast Iron Cooking Surfaces
Scrub the cooking surfaces with a brass wire brush to remove food residue. If required, wash with soap and water, and dry thoroughly. We do not recommend cleaning grills or griddles in a dishwasher. If the cast iron surfaces become rusty between use or storage, they should be cleaned with a brass wire brush and re-oiled and cured.

I2. Burner Maintenance
In normal usage, burning off the residue after cooking will keep the burner clean. The burner should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes. Use a pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces. When refitting the burner, be careful to check that the venturi tubes of the burner fit over the valve outlets.

I3. Flame Tamer
Remove any food residue from the flame tamer surface with a plastic or wooden scraper or brass wire brush. Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

I4. Drip Tray
After every use, check the drip tray for fat build-up in the sand. Discard any saturated sand and replace it with fresh sand. Failure to fill with sufficient clean, dry, loose sand may result in a fat fire or excessive flare up. This can severely damage your barbecue and is not covered by the warranty.

I5. Barbecue Body
Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

I6. Fixings
All screws and bolts, etc. should be checked and tightened on a regular basis.

I7. Storage
Store your barbecue in a cool dry place. Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes. If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

J. Technical Specifications

Model	CE Approval	Heat Input	Burners	Injector Size	Gas / Pressure
Aurora 2 Flat Lid	0359 359BU944	8.8kW	2	1.10mm	Butane/ 28-30mbar Propane/ 37mbar
Aurora 3 Flat Lid	0359 359BU944	13.2kW	3		
Aurora 3 Flat Lid	0359 359BU944	17.6kW	4		
Countries of Use: $I_{3+(28-30/37)}$ GB, IE					

Specifications are subject to change without prior notice.

NOTE:

K. Troubleshooting

Problem	Possible Cause	Solution
Burners will not light using the ignition system	LP gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replace
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose or disconnected on electrode or ignition unit	Reconnect wire
	Faulty push button ignition	Change ignition
Burner will not light with a match	LP gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replace
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
Low flame or flashback (fire in burner tube— a hissing or roaring noise may be heard)	LP gas bottle too small	Use larger bottle
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

For reference and correspondence, record your serial number here.
(See sticker on side of barbecue body.)

Serial No._____

This number may be required when ordering spare parts or accessories. A part reference number may also be required where applicable.

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